



WIMMER-CZERNY

FAMILIEN WEINGUT

WINE- & TERROIRDESCRIPTION

origin:

Wimmer-Czerny, Fels am Wagram, growing region Wagram

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we:

Mitte SAUVIGNONBLANC 2019

degustation:

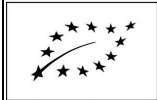
Color bright yellow, nose of currant and minerals. Very elegant and well-balanced body, spicy, fruity and fresh.

analysis:

alk 12,5 % acid 6 g/l res.sugar 1,3 g/l

Weinbergslage:

Singlevinyard "Mitterweg" in Fels am Wagram, an early exposition in the lovely "Cellar Road".



soil:

20 m deep sandy clay ("Löß"), classic terroir of Fels am Wagram, in the middle of 7 mysterious canyons through the hill ("Kellergassen"), deep trenches with 200 old cellars, which gives rare birds and flowers space to live

vinyard:

16 years old vines, deep roots, high slim leafwall, 6000 vines/ha. Biodynamic production (Demeter)

yield:

30hl / ha, Picked by hand middle of september into 300kg boxes

cellar:

Whole grapes by force of gravity filled into the press, 12 h skincontacto juice, soft pressing, Bentonit (clay), 6 h sedimentation, fermentation with own native yeast, 6 month waiting together with the yeast bed, February Unfiltered botteling at descending moon (Methode "Hefeabstich" vulgo "sur lie").

development:

to drink already now beautifully, but for 2 years flavour increase noticeably, bottle storage 6 to 8 years possible

optimum:

together with bright meat like chicken, calf or seafood